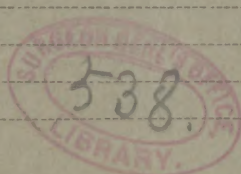


MALTINE WITH COCA WINE

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Maltine with Coca Wine.



A PROMINENT PHYSICIAN HAPPILY CHARACTERIZES THE DUAL
ACTION OF "MALTINE WITH COCA WINE," IN THE FOLLOWING
GRAPHIC MANNER: "THE COCA BOOSTS THE PATIENT, AND THE
MALTINE FURNISHES THE PEG THAT PREVENTS HIM
FROM SLIPPING BACK."

OTHER TONICS AFFORD ONLY TEMPORARY STIMULATION, WITH NOTHING TO
PREVENT THE SUBSEQUENT REACTION.

MALTINE WITH COCA WINE.

(*From the Albany Medical Annals, March, 1895.*)

NOTE ON MALT EXTRACTS.

BY WILLIS G. TUCKER, M.D., PH.D.,

(*Professor of Inorganic and Analytical Chemistry, Albany Medical College.*)

The value of malt-extracts, whether employed as food-adjuncts in health or as remedial agents in disease, depends not so much upon the nutriment which they directly supply, as upon their power of dissolving starchy substances which make up a large, and an important part, of ordinary food, and transforming them into assimilable dextrins and maltose. This transforming power is due to the action of diastase, an enzyme possessing similar properties to the ptyalin of saliva and the amylpsin of pancreatic juice. By its aid the digestion and assimilation of starchy foods even by infants may become an easy matter, and in the treatment of aged or enfeebled persons and invalids, preparations containing active diastase are of the greatest value. Even the *normal* digestion of food is facilitated by such preparations, for the majority of well-fed persons consume a larger quantity of food than the system requires and thus unnecessarily overtax the digestive apparatus.

Many liquid malt-extracts are offered for sale, and these preparations are very largely prescribed by physicians. The claim is made for most of them, either directly or by implication, that they contain diastase and aid digestion by transforming starch. With a view to determining the activity of some of these preparations in this direction a series of experiments was undertaken in which tests were made of "Maltine with Coca Wine," a preparation recently introduced and largely employed, and of half a dozen well-known Liquid Extracts of Malt. The experiments were performed as follows: Uniform glass flasks of adequate size, each closed with a cork through which a thermometer was passed, were provided, and 250 c. c. of a smooth paste of gelatinized starch (Bermuda arrowroot) was added to each. The flasks were placed in a water-bath, the temperature of which was maintained at 99° to 100° F. during the

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course of the experiments, and when their contents had in each case acquired this temperature 2.5 c. c. of each of the seven samples was added to the starch in as many separate flasks and agitated therewith to secure thorough admixture. The samples used were original packages, bought in the open market, and all were in good condition when opened at time of making the tests.

Before stating the results obtained it may be well to call attention to the nature of the action of diastase upon starch. Gelatinized starch is first rendered soluble by this enzyme, so that when iodine is added to the solution a clear, blue liquid results and no precipitation of particles of iodide of starch takes place. As the action proceeds the starch is transformed into a number of erthro-dextrins and acroo-dextrins, the former giving a reddish color, and the final product producing no color, with iodine solution. As the action continues, more or less complete conversion of these dextrins into maltose takes place. It is not possible to determine with precision the exact amounts of the different dextrins and of maltose which are thus produced, but a careful test with iodine indicates pretty accurately the degree of conversion. In these experiments the iodine test was made in the following manner: A solution containing one gram of iodine and two grams of potassium iodide in 100 c. c. of water was prepared, and of this solution three drops were added to 100 c. c. of water contained in a beaker glass standing upon a white surface. Three drops of the solution to be tested were then added and the color and transparency of the liquid noted. This method, recommended by Professor HAINES, is far superior to any other, and much exceeds in delicacy and accuracy the ordinarily employed test in which a strong solution of iodine is added to a drop of the liquid to be tested upon a white plate. Now it will be found that if no liquefaction or solution of the starch has taken place, on adding three drops of the fluid to the weak iodine solution, a blue liquid results from which iodide of starch in finely divided particles precipitates. If the starch has been rendered soluble the liquid will be deep blue and perfectly transparent, and as transformation proceeds, and successive tests are made, the color changes from blue to purple, and then to amethyst, reddish-brown and brownish, and finally, when conversion is complete, the yellowish tint of the iodine solution remains unchanged on addition of the transformed solution.

In the tests of "Maltine with Coca Wine" and the six liquid extracts of malt made as above described, the six liquid extracts caused no liquefaction of the starch nor transformation of the same at the end of two

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hours. A further addition of ten c. c. of each of these extracts was then made to the flasks in which each had been tested and they were kept at constant temperature for two hours longer, at the end of which time each showed the presence of insoluble and unconverted starch and no evidence of transformation into dextrin or maltose. The Maltine preparation alone dissolved all the starch and had converted it into soluble and assimilable dextrans at the end of twenty minutes. At the end of forty minutes conversion into acroo-dextrin and maltose was practically complete, and at the end of an hour the starch was entirely transformed. The liquid malt extracts must therefore be considered as practically without any diastatic action, while the preparation of Maltine in one-fifth the quantity and in one-twelfth the time exerts such action powerfully.

In order to determine the proportion of starch which "Maltine with Coca Wine" was capable of dissolving and transforming, a series of tests was made in which different quantities were added to the same volume of gelatinized starch (3 per cent.). It was found that one part of this preparation with ten parts of starch left no unconverted starch at the end of an hour at a temperature of 99° to 100° F., and that at the end of three hours, conversion into acroo-dextrin and maltose was practically complete. Indeed it was found that one part would satisfactorily digest fifteen of starch in that it will convert this amount into readily assimilable material at the bodily temperature and in three hours time.

A still further test was made to determine the proportion of maltose formed by the action of this Maltine preparation upon an excess of starch. For this purpose 0.25 grams was added to 250 c. c. of three per cent. gelatinized starch, being in the proportion of one part to thirty of starch, and kept at a temperature of 99°-100° F. for three hours. At the end of this time further conversion was checked by the addition of two c. c. of a ten per cent. solution of caustic soda; the fluid was diluted to 500 c. c., and the sugar determined as dextrose by Fehling's solution. From the amount of sugar thus found was deducted the quantity present in the preparation used in the test which had previously been determined, and the remainder, determined as dextrose, was calculated as maltose, the reducing power of which is two-thirds that of dextrose, and found to be 0.9072 grams. Therefore one part of Maltine with Coca Wine will produce 3.63 parts of maltose (or its equivalent in reducing dextrans or saccharine matter) in presence of an excess of starch at the end of three hours and at the temperature of the body. This experiment and those previously described abundantly illustrate the diastatic value of this preparation.

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(From the Journal of Nervous and Mental Disease, Nov., 1894.)

ALCOHOL IN NEURASTHENIA.

BY GRÆME M. HAMMOND, M.D., NEW YORK.

The diet to be observed in neurasthenia is a question which deserves a great deal of careful consideration. In many cases the digestive organs fail to perform their functions properly, either because the digestive juices are not secreted in their proper proportion, or else chemical changes in their composition diminish or interfere with their activity. This generally results in quantitative indigestion; that is, the inability to digest more than a limited quantity of food, but sometimes certain classes of food seem to be discriminated against much more than others.

It is not my purpose in this article to consider the subject of digestion in neurasthenia in all its aspects, but to confine myself solely to the influence of alcohol on the digestion of the neurasthenic and on the neurasthenia itself.

The free use of alcohol is always more or less injurious to the normal individual, but it is particularly so in cases of neurasthenia. Patients of this description usually find out for themselves that the free indulgence in wine aggravates their headaches, increases their insomnia, induces more indigestion than they usually have, and augments their general symptom of discomfort. On the other hand, it has been my experience that small quantities of alcohol, given with the heaviest meal, frequently assists a feeble digestion.

More than this, it seems to dissipate, for a time at least, the depression and confusion which are so often prominent symptoms. It is true that alcohol retards the action of pepsin in experiments performed outside of the body, but within the stomach diluted alcohol, in small quantities, seems to stimulate the gastric tubules and thus increases the secretion of the gastric juice. It is the function of the gastric juice to convert proteids or nitrogenous food into peptones. A diminished quantity of gastric juice, therefore, delays or arrests the digestion of meats, albumin and gelatinous foods, all of which are nitrogenous, and, as a class, are very necessary in supplying muscular strength and vitality. The gastric irritation consequent upon indigestion has in itself a depressing effect upon the nervous system. It has long been my custom, therefore, to advocate the ingestion of a small quantity of alcohol in the form of a glass of claret with the patient's heaviest meal. Of recent years I have used one or more of

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the various preparations of wine of coca, as it seems to me the tonic and stimulating effects of the coca on the nervous system, together with the gastric stimulation from the small quantity of alcohol, had generally a more beneficial effect than claret alone. More recently I have used Maltine with Coca Wine. Here the Maltine, which contains diastase, materially aids in the digestion of the starchy foods, while the small quantity of alcohol it contains stimulates the secretion of gastric juice and thus assists in the digestion of the nitrogenous substance. On the other hand the coca acts as a mild tonic and stimulant to the nervous system, diminishing the irritability and despondency and promoting the gradual restoration of nervous strength. Maltine with Coca Wine is a preparation agreeable to the palate, is a food in itself, assists in the digestion of starchy and nitrogenous foods, and is also a useful tonic to the nervous system. In this form moderate quantities of alcohol can be administered to the best advantage.

(From the American Medico-Surgical Bulletin, Feb. 1st, 1895.)

THE TREATMENT OF EPILEPSY.

BY FREDERICK PETERSON, M.D.,

*Attending Physician New York Hospital, for Nervous and Epileptics; Neurologist
to Randall's Island Hospitals; President of the Board of
Managers of Craig Colony for Epileptics, etc.*

[ABSTRACT.]

* * * In regard to the patient's general physical health, each particular physical defect or disorder demands its appropriate remedial agent. But many cases require general upbuilding and tonic remedies for conditions of impaired nutrition, anæmia and nervous depression. There are few cases in which iron, arsenic, quinine and strychnine may not be used when these drugs are indicated. I like exceedingly the peptonate of iron and manganese in many of these cases. There is, too, an especial value in Maltine with Coca Wine in a large number of patients suffering from epilepsy, where it is desired to improve the general nutrition and to exhibit an excellent nerve tonic. This combination acts in a peculiarly favorable manner to this end in epilepsy as in other nervous diseases in which I have tried it. * * *

MALTINE WITH COCA WINE.

(From the *National Medical Review*, Oct., 1894.)

"THE AMERICAN DISEASE."

It is a remarkable fact that many of the most valuable discoveries in materia medica have been made by laymen, and not until after a lapse of years adopted by the scientific world. The marvelous stories told by travelers of the uses to which the leaf of the *Erythroxylon Coca* was put by the South American Indians, were received *cum grano salis* by the general reader and met with ridicule from the medical world, and not until recently was attention really fastened upon the "miraculous leaf," as it was called by early writers.

The fact that the Indian traveled for days carrying heavy burdens without food, being sustained by the leaf only, demonstrated its powers in sustaining vital energy and restraining tissue metamorphosis. This suggested its use in Phthisis and all forms of anæmia, in debility following fevers and after surgical operations. Coca has now taken its place as a reliable remedy in many conditions, such as sleeplessness, despondency, and as a general and heart tonic and invigorator. Its property of strengthening the voice, due to its being a tensor of the vocal cord, makes it very useful for the singer and public speaker, and it is a reliable aphrodisiac without being irritating.

Ordinary Coca Wines have some value in promoting digestion due to their stimulating properties, but many of the wines on the market are improperly prepared or have too high a percentage of alcohol, which impairs the true therapeutic properties of the Coca. Among the recent preparations, one known as "MALTINE WITH COCA WINE" has attracted our attention. The well-established reputation of Maltine as a food and digestive agent and as a vehicle was a guarantee that the combination of Maltine with a carefully made Coca Wine prepared from fresh leaves and containing a small percentage of alcohol, would prove a valuable acquisition to our list of elegant pharmaceuticals. When it is known that each ounce of "MALTINE WITH COCA WINE" contains enough diastase to digest fifteen ounces of starch at the bodily temperature and possesses all the active principles of thirty grains of assayed Huanaco Coca leaves, its value will be readily admitted.

"The American Disease," an irritable heart combined with indigestion and nervousness, so common among our business men and almost universal among women of the upper classes, presents a problem of ever-varying

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embarrassment to the clinician. Alcoholics may mitigate the symptoms of this condition temporarily, but lead to disastrous results. To try to give relief with opiates is little less than homicidal. "MALTINE WITH COCA WINE" is an ideal combination in these cases, not only on account of the Coca, but from the nutritive and diastasic values of the Maltine, and is not followed by habit symptoms, for when the condition is relieved the remedy is no longer needed and its withdrawal is not followed by depression. In this particular, Coca differs from all other stimulants.

A well-known writer happily characterizes the dual action of "MALTINE WITH COCA WINE" in the following graphic manner: "The Coca boosts the patient, and the Maltine furnishes the peg that prevents him from slipping back." Other tonics afford only temporary stimulation with nothing to prevent the subsequent reaction.

(From the Richmond Journal of Practice, Oct., 1894.)

THE CONSTITUTIONAL TREATMENT OF THE DISEASES OF THE SKIN.

BY AMOS C. LEWIS, M.D., FORDHAM HEIGHTS, NEW YORK CITY.

Late Medical Superintendent of the New York Skin and Cancer Hospital.

[ABSTRACT.]

Many cases of eczema and other diseases of the skin, which are usually recognized as purely local in character, often developing without any constitutional disorder, may be treated successfully by local measures only. The fact remains, however, that numerous cases of this class, cannot be treated and cured, without such remedies as will correct any derangement of the internal organs and put the patient in the best possible general condition. It is necessary, therefore, to make a careful examination of every internal organ, so that any deviation from the normal standard may be discovered and rectified, as far as possible, by the proper therapeutical measures. The use of internal remedies, as an adjunct to the local treatment, will usually be followed by early improvement in the condition of the skin and the gradual disappearance of the lesions affecting it.

If the stomach is disordered and digestion and assimilation impaired, attention must be paid to the diet and habits of the patient, and the existing condition removed by the proper correctives. * * *

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Having made a somewhat extended trial of a combination of Maltine with Coca Wine, recently introduced to the profession by the Maltine Manufacturing Company, I venture to present brief notes of a few cases in which I have used it with satisfactory results :

Case 1.—S. H.—Eczema.— * * * His debility was much the same at the end of two weeks as when I first saw him. I then put him on Maltine with Coca Wine, one and one-half ounces, after meals. At the end of one week his general condition was so much improved that I renewed the prescription, and in fact continued the remedy until five weeks later, when he was entirely free from Eczema for the first time in ten years. He is still well.

Case 2.—M. S.—Eczema of face.— * * * In addition to the local treatment, Maltine with Coca Wine, three times daily with meals. Her general condition improved rapidly. * * *

Case 3.—J. H.—Syphilitic lesions of the skin.—General condition bad; cough, an area of dullness at apex of left lung; much debilitated, appetite poor; down-hearted and discouraged. I continued the mixed treatment he had been taking and ordered Maltine with Coca Wine, one and a half ounces, after meals; improvement commenced at once. * * *

Case 4.—S. E.—Pustular syphilides on arms and chest. He was improving slowly when I first saw him, but his general condition was not good. He was weak; his appetite was poor. He had a cough and complained of wandering pains in the chest. I prescribed iodide of potassium in increasing doses until he took 3ii of the saturated solution daily. I also ordered Maltine with Coca Wine after meals. The improvement was marked and rapid. His cough and the pain in chest disappeared in less than two weeks. His appetite improved and the specific lesions healed rapidly.

Case 5.—M. S.—Epithelioma of the face—I removed the cancerous tissue with Bogart's paste, the sore healing slowly. The patient was debilitated and suffering from chronic bronchitis; her attending physician had pronounced her disease consumption, and she had taken cod-liver oil for months until it became loathsome to her. I prescribed Maltine with Coca Wine with decided benefit, the sore healing well, the appetite improving, and the "lung" symptoms disappearing almost entirely within a month.

Case 6.—E. H.—Epithelioma of the face; condition normal, except debility.—The cancerous tissue was removed by excision. I prescribed Maltine with Coca Wine four days after the operation, and she improved rapidly, the sore healing entirely in two weeks. She is now apparently in perfect health.

I believe that Maltine with Coca Wine will prove a valuable remedy in the treatment of all diseases of the skin in which debility is a marked symptom, or when the patient does not assimilate his food properly, and is, therefore, debilitated; and the affection of the skin aggravated or its cure delayed. I consider it especially valuable as an adjunct to the treatment of weakened syphilitic patients. I am convinced also that it will prove a valuable substitute for cod-liver oil in many cases in which that remedy is now employed.

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(From the Times and Register, Dec. 8th, 1894.)

MALTINE WITH COCA WINE IN THE TREATMENT OF DISEASES OF THE AIR PASSAGES.

BY T. STEVENSON, M.D., NEW YORK.

Some months ago my attention was called to the new combination, Maltine with Coca Wine, and it occurred to me that a coca wine having also food value and containing a digestive ferment, the diastase of the Maltine, would be of especial advantage in treating the condition of malnutrition and debility, so common in diseases of the nose, throat and lungs. I determined to give it a careful trial, not only in my private practice, but at the Bloomingdale Clinic.

I have been more than gratified with the result and have been impressed with one fact more than any other, and that is that the patients invariably volunteer the statement that they are "feeling better" soon after they begin to take the preparation. Whatever may be our views in regard to the diagnosis, prognosis and pathology of any given case which is under our care, it is surely always important that we do our best to relieve the unpleasant symptoms of the patient, as that is what he seeks our aid for more than anything else.

I append some brief notes of a few cases which illustrate the good results secured by adding Maltine with Coca Wine to whatever local or constitutional treatment the case appeared to need.

Mrs. B—, aged 35, indigestion and nervous prostration; bronchitis. One ounce Maltine with Coca Wine at meals, and at bed time. The indigestion improved promptly; she began to relish her food, could sleep, and ceased to complain of her nervous symptoms. The result was satisfactory in every respect.

Mr. S—, aged 25, phthisis, chronic malaria and mal-nutrition. He had recently been exposed in a malarial district in the South, and his mental depression was so great that it almost amounted to melancholia. I put him on Warburgh's Tincture for the malaria, and gave him an ounce of Maltine with Coca Wine at each meal and at bed time. The mental depression was very much lessened immediately, and all of the symptoms were promptly relieved. He said he could breathe much better, and it was apparent to an observer that the symptoms of "air hunger" were mitigated. This was undoubtedly due to the peculiar effect of the coca.

Miss H—, aged 16; chlorosis and atrophic nasal catarrh. She was

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put upon the tincture of iron, also local treatment for the catarrhal condition, and Maltine with Coca Wine, as in the above-mentioned cases. All the symptoms improved at once, and she felt very much relieved.

Miss H—, aged 18; anæmia, with relaxed vocal cords. She is a public singer, and had been forced to abandon her occupation. I put her on iron and Maltine with Coca Wine. In a few days the symptoms were all improved, the aphonia was entirely relieved, and she was enabled to return to her professional work. The prompt relief of the aphonia was doubtless due to the coca acting as a tensor to the vocal cords. She is in a very enthusiastic frame of mind over the effects of the treatment, and is very grateful for the relief afforded.

Mrs. S—, aged 58; phthisis. Was unable to take cod liver oil; was very much reduced in strength, and could not assimilate enough nourishment to sustain the vital powers. At the beginning of the treatment she weighed 95 pounds; after taking Maltine with Coca Wine at each meal and at bed time for four weeks, her weight has increased to 112 pounds. She can now eat and sleep well, and is feeling very comfortable.

(From the Chicago Medical Times, April, 1895.)

TWENTY YEARS' USE OF MALTINE.

BY HENRY E. MERENESS, A. M., M. D., ALBANY, NEW YORK.

Twenty years ago (February 1st, 1875) I began the practice of medicine in Albany. Soon after that time my attention was called to Maltine Plain and to Maltine with Cod Liver Oil. I have prescribed these and the other Maltine Preparations ever since with the happiest results. Particularly so in wasting diseases, such as consumption and anæmia and other conditions in which debility of feeble digestive powers seemed to call for remedies of this class.

More recently, I have given especial attention to Maltine with Coca Wine, and find it to be a most valuable addition to the Maltine list. In all these twenty years I have felt the greatest confidence and reliance in the use of the Maltine Preparations and have never been disappointed. The Maltine Company has kept fully abreast with the many brilliant achievements that have been attained in modern pharmacy.

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(*From La Revista Médico-Quirúrgica, Feb. 1895.*)

TUBERCULAR JOINT DISEASE IN CHILDREN.

A GENERAL CONSIDERATION.

BY SAMUEL E. MILLIKEN, M. D.

Surgeon-in-Chief of the New York Infirmary for Crippled Children; Surgeon to Randall's Island Hospitals, etc., etc.

[ABSTRACT.]

* * * The great mistake so often made by the specialist is the concentration of all his forces on the particular part of the human economy in which he is most interested, while the general health is allowed to take care of itself. No class of cases require more detail in their general treatment than do these tubercular bone lesions. In all cases where suppurating sinuses have existed for any length of time, we should not fail to investigate the condition of the kidneys lest amyloid changes occur. The digestive and assimilative powers are invariably weak, for which we should administer some form of bitter tonic and, at the same time, give reconstitutives to compensate for the waste which has already taken place. While cod-liver oil and hypophosphites are often prescribed, I have recently obtained most flattering result in the suppurating joint cases in children, even after they were bed-ridden, with equal parts of cod-liver oil and Maltine with Coca Wine. The assimilative powers are very much strengthened, and with some of the worst cases even the improvement was noticed within a very short time. Maltine with Coca Wine is an excellent vehicle for cod-liver oil, and its food and digestive values combined with the peculiar tonic properties of the coca makes it a very useful aid in the treatment of this class of cases.

(*From Gaillard's Medical Journal, Dec., 1894.*)

Dr. R. C. M. PAGE, of the New York Polyclinic, says he has been using Maltine with Coca Wine successfully with patients who could not take cod liver oil. He has invariably found an increase in weight, mitigation of unfavorable symptoms, and marked general improvement. The preparation not only proved an excellent tonic, but its nutritive and digestive value was also manifested. He believes that Maltine with Coca Wine has a wide range of usefulness.

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(*From the St. Louis Weekly Medical Review, March 9th, 1895.*)

MALTINE WITH COCA WINE IN TREATING THE AGED.

BY EVERETT W. RUSSELL, M.D., NEW YORK.

The invigorating effects of coca are too well known to require repeating. How the natives of Peru take long journeys without food, being sustained only by coca leaves, is one of those oft told stories at first disbelieved, but now known to be a fact. BIDDLE says it is indicated in cases in which we desire to check tissue waste, and in attempting to conserve the energies of the aged we should always keep in view the fact that the reparative processes in old people are weak, and we must sustain them, especially after acute debilitating diseases.

Combined with Maltine, Coca Wine makes one of the best tonics I know of when we wish to get immediate results. I have used it in my private practice and at the Old Ladies' Home in a number of cases this winter with very gratifying effects. My patients at the home have ranged in age from seventy to ninety years, and one of the difficulties I have to contend with is to find something the stomach can retain. In two cases I had tried nearly all the foods and tonics I could think of, with the same result—they could not retain them. I then determined to try Maltine with Coca Wine. I have not yet seen one whose stomach refused it, taken as prescribed, after meals. I will not attempt elaborate clinical reports, but will transcribe some notes of cases illustrating its efficacy.

Mrs. McD., age 86, had la grippe, followed by persistent bronchitis, cough tight, sputum hard and scanty, as she described it like buttons. She kept getting weaker, had no appetite. After she had been taking Maltine with Coca Wine two weeks the cough had almost disappeared, the appetite had improved and she was feeling much improved. In fact, she reported that she felt stronger than she had in months.

Mrs. T., age 72. La grippe, acute bronchitis, followed by general debility and attacks of heart failure. I fully expected that she would die at almost any time; she was extremely weak and short of breath. I endeavored to stimulate her, but with very little effect. She was getting weaker every day. The Maltine with Coca Wine was then resorted to and the improvement was promptly apparent. She is now able to be up and around, has a good appetite and is feeling comfortable.

Miss C., age 82, has been troubled with a weak stomach and been under treatment for it for a number of years; she was very feeble and

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gradually wearing out, her extremities were cold and partially numb up to the knees. She was able to retain the Maltine with Coca Wine and has improved steadily since she began the use of it.

It is unnecessary to report other cases, as their histories would be but little more than a repetition of those above given.

I consider Maltine with Coca Wine one of the best invigorating tonics we have for old people, and it has the advantage over the other and various preparations of coca wine of not only being a tonic but also a food and digestive agent.

(From *The International Journal of Surgery*, Feb., 1895.)

THE ELEMENT OF ELIMINATION AND ASSIMILATION IN PUS-FORMATION.

BY THOMAS H. MANLEY, M. D., NEW YORK.

[ABSTRACT.]

* * * But, in order for us to derive the greatest advantage through this provision of the economy, the glands must be fed with fresh, invigorating blood ; which means, that the functions of assimilation should not be overlooked, that our patient's general nutrition must be well supported, and that he must have tonic, reconstructive treatment.

In order to realize anything like satisfactory results in the treatment of any description of severe injuries or local affections, it is more important to direct our attention to the stomach than the lesion. Along with nutritious diet, stimulants, tonics and reconstructive remedies should be employed. Alcohol in certain forms may be utilized with advantage. Quinine, iron and other hæmatic medicines should not be neglected.

Of late, my experience in a considerable number of cases, in which I have used Maltine with Coca Wine, has been most gratifying. It embodies the tonic action of coca, besides the digestive and food properties of Maltine. It goes without saying, that proper covering of the body, pure water, and proper ventilation, with care, are all essential. Let us then give nature a chance and not be too ready to operate, when as much and more can often be accomplished by a rational, constitutional therapy. Malnutrition constitutes the pathological foundation of the greater number of diseased states, therefore, *curationes morborum causam demonstrant*.

MALTINE WITH COCA WINE.

(From the Quarterly Journal of Inebriety, Jan., 1895.)

DR. T. D. CROTHERS, EDITOR.

MALTINE WITH COCA WINE.

During the withdrawal of opium a great variety of neurotic symptoms appear which are not only very distressing, but difficult to treat. The milder narcotics are aggravating in the transient relief which they bring, and spirits are often unpleasant to the taste, and, only when large doses are used, bring relief. The question often occurs, Is alcohol, in any form, a practical narcotic for these physical disturbances? This is variously answered, but usually in the negative. Yet, practically, some of the forms of tinctures in which alcohol is the most prominent factor are found to be excellent in certain cases. The tinct. of oats and red bark, and other tonics, have been highly praised, and, in a few cases, seem almost specifics; but much depends on the method and way of administration. The Maltine preparations are all excellent tonics, in both alcoholic and opium cases, and can be used with great satisfaction whenever great debility and anæmia are present. The new combination of Maltine with Coca Wine seems to meet many conditions present in the stage of withdrawal of both opium and alcohol that have not been observed before. In two cases of opium ediction, this drug, given in two-ounce doses every three hours, markedly relieved the distress following the rapid reduction of opium. Both cases recovered with less suffering from the use of this drug, and a week after the withdrawal of the opium, changed from Maltine with Coca Wine to Maltine with Hypophosphites. These results are very satisfactory, and have encouraged us to make a more thorough trial in the future. In four cases of inebriety, the abrupt withdrawal of spirits and the substitution of Maltine with Coca Wine, had equally satisfactory results. The usual nervousness and precordial distress was absent in nearly all these cases, and only noted at the beginning of the treatment. It appeared that this form of spirits, associated with Coca and Maltine, has some special tonic action that eminently is suited for such cases.

(From The Virginia Medical Monthly, Nov., 1894.)

Maltine with Coca Wine is being used by Dr. HENRY C. COE with most satisfactory results in his service at the New York Cancer Hospital, of which he is attending gynecologist, in patients during the convalescence after abdominal section.

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(From the Pacific Medical Journal, Dec., 1894.)

THE NAUSEA OF PREGNANCY.

Dr. A. R. ALLEY, of Atlanta, Professor of Physiology and Pathology at the Woman's Medical College of Georgia, said in a recent lecture before the class, "Mrs. S——, aged twenty-five years, pregnant with first child, three and one-half months advanced, suffered a great deal from nausea and vomiting. I used all the methods of treatment known to me without results. The patient was very weak, and it was impossible for her stomach to retain solid foods. Having often used Maltine for its food and diastasic properties to such good advantage, I concluded that the combination known as "Maltine with Coca Wine" might be of some benefit to her. Maltine being a predigested food is immediately absorbed by a weak stomach and the diastase promotes the digestion of other foods promptly, and it occurred to me that the preparation above referred to would be especially applicable, as the coca leaf has undoubtedly some properties in preventing reflex. The preparation is a very elegant one and the patient took it with avidity. After taking it for several days, she was enabled to eat and digest a good breakfast and the results have been entirely satisfactory."

(From the New York Medical Times, Feb. 1895.)

THE DIAGNOSIS, COMPLICATIONS AND TREATMENT OF HYPERTHROPIC RHINITIS.

BY EDWARD J. BERMINGHAM, M.D.

Surgeon-in-Chief to the New York Throat and Nose Hospital.

After detailing the various methods of local treatment, Dr. BERMINGHAM says, under the heading of constitutional treatment: "We must not forget, however, that there are few cases of hyperthropic rhinitis that do not call for constitutional treatment. Any one who attempts to treat the nasal passages as though the nose was a separate and distinct organ, and not an integral part of the human system, will most surely fail. Never omit, then, to give attention to the patient's condition and habits of life. * * * If iron is not indicated, the preparation of Maltine with Coca Wine will be found of very great value; but where the patient is anæmic peptomangan with plain Maltine will give the best results."

MALTINE WITH COCA WINE.

(From the Hahnemanian Monthly, Nov., 1894.)

Dr. EGBERT GUERNSEY in a clinical lecture delivered at the Metropolitan Hospital, New York, said: "Maltine, made from malted barley, oats, and wheat, has long been used as a nutrient, more especially in weak digestion and in wasting diseases. The name is applied to the cereals brought artificially to germination by soaking in water and then drying in a warm room. The malt thus obtained contains, in addition to diastase, the other elements of the cereals used in malting, dextrine and malt-sugar (maltose) produced by the action of diastase on the starch. It will be readily seen we have here a powerful agent in the digestion of starchy food on account of the diastase it contains, and an excellent nutrient from its maltose and proteid matter.

The fact has been pretty conclusively demonstrated, that the medicinal action of coffee and tea rested in their power of sustaining vital energy and restraining tissue metamorphosis. The power of endurance shown by the Indians in their long journeys among the mountains, carrying, with but little food, heavy burdens, drew attention to the fact that this power of endurance arose from the effect of the coca, the leaves of which they chewed at intervals, and that it possessed the same elements of power as coffee and tea but to a much greater extent.

It was one of the triumphs of scientific chemistry and modern pharmacy to combine these two elements—the nutritive and the tonic—into one, so that, while the vital force was stimulated, the metamorphosis of muscle and nerve tissue was restrained, until each particle of the nutrient had been converted into active force. It will be readily seen that a combination of Maltine and Coca made palatable to the taste, and held in solution by a pure wine, may be of marked benefit in conditions marked by low vitality and weakened muscular and nerve force. The irritable heart, arising from indigestion, and often accompanied with intense neuralgic pains and cerebral disturbance, finds no more powerful agent for its control than the Maltine with Coca Wine. Even cardiac dropsy, in which diuretics fail to produce ordinary action, will often yield promptly to the united action of the wine, with specially indicated diuretics. It is easy to understand why a combination which not only stimulates vitality but holds it by increased nutrition, must find a large field of usefulness."

MALTINE WITH COCA WINE.

(From The Maryland Medical Journal, Feb. 23d, 1895.)

Dr. ROBT. H. BABCOCK, of Chicago, has been using Maltine with Coca Wine, and says he is convinced of its great service when it is desirable to check undue tissue waste, or to enable a patient for a time to endure unusual demands upon his strength. He recently prescribed it for a female patient with tubercular induration of the apex. The tendency was to fibroid transformation rather than caseation, but for some reason she had come to a standstill, and his efforts to improve her condition seemed futile. Her chief complaint was a feeling of weakness. After using Maltine with Coca Wine for a week, she reported herself as feeling better and certainly appeared stronger and more cheerful. She continued the preparation for a month, and the decided improvement in her condition dates from that time.

Malto-verbine is, in his opinion, a good stimulating expectorant, and in one case of broncho-pneumonia contributed much to the patient's recovery. He says it seems to be a good vehicle for the administration of other expectorants in the case of children, and it has been occasionally so employed by him.

(From Food, September, 1894.)

MALTINE WITH COCA WINE.—This is a new liquid preparation which will at once commend itself to the profession as being a most desirable combination. The diastasic strength of the Maltine is retained to such an extent that a dose of it will convert more starch than can be converted by a dose of any unattenuated extract of malt now made, whether dry or semi-liquid. We have here, therefore, a very active malt combined with a wine which has well-known therapeutic properties.

(From the Medical Summary, March, 1895.)

Dr. LEWIS BALCH, Health Officer of Albany, N. Y., has been using Malto-verbine in the troublesome cough following grip, and states he has found it acts with marked benefit to the patients, rapidly relieving the distressing cough and being a good general tonic. He is also using the new preparation, Maltine with Coca Wine, in the prostration and debility following acute diseases.

MALTINE WITH COCA WINE.

(*From the Universal Medical Journal, Dec., 1894.*)

No more striking instance of the inevitable recognition of merit in a pharmaceutical preparation has come to our notice recently than the appearance, in the *New York Medical Journal* of November 3d. of the exhaustive article by Dr. ECCLES on the subject, "Maltose *versus* Glucose." It will be a great advantage to the public generally if the information given in this article should be generally disseminated. The "laity" can readily comprehend the subject in all its bearings. The almost universal prevalence of some form of dyspepsia is likely to lead to a general deterioration of the race, unless arrested by a greater knowledge and more intelligent manner of living. As the country grows older, undoubtedly the science of living will reach a higher stage of perfection, and the pursuit of the "almighty dollar" will not be so completely absorbing.

The present conditions, however, have demanded on every hand artificial aids to digestion, and it is a pleasure to see the writer, in the contemplation of this subject, recommend, for an alleviation of the existing conditions, such an old-time favorite and reliable preparation as "Maltine." The great number of people who have used this preparation would feel gratified, no doubt, could they read the result of Dr. ECCLES's visit to the laboratories of the Maltine Manufacturing Company, at Yonkers, N. Y., where every process was so readily and gladly exhibited. Considering the long and satisfactory record that has been made by the Maltine Preparations, it is also not surprising to note, as we do by the November number of the *Journal of Mental and Nervous Diseases*, that Dr. GRÆME M. HAMMOND most heartily recommends the preparation, "Maltine with Coca Wine," as particularly indicated in some forms of neurasthenia. This new remedy seems likely to meet with a most cordial reception by the profession, who, as in their previous experience with Maltine Preparations, will have an opportunity to form an opinion as to its merits, before finding it in their patient's hands.

(*From the Medical Standard, Jan., 1895.*)

Dr. H. P. LOOMIS, professor of pathology in the medical department of the University of New York, visiting physician to Bellevue Hospital, is using Maltine with Coca Wine in the early stages of pulmonary tuberculosis with satisfactory results. In cases accompanied with marked anæmia he prescribes Maltine Ferrated also.

MALTINE WITH COCA WINE.

(From the Dietetic and Hygienic Gazette, Dec., 1894.)

MALTINE WITH COCA WINE IN PHTHISIS.

Dr. L. M. MICHAELIS, attending physician to the Dispensary of the Mount Sinai Hospital, New York, has been using Maltine with Coca Wine both in his private practice and at the dispensary to great advantage in cases of neurasthenia, and also with patients in an exhausted condition from various causes, and has found it to be a prompt and reliable tonic and reconstructive. He says: "My attention was first called to the preparation by Dr. FITE of the Maltine Company, when I had on my hands a very troublesome case: a patient who was pregnant and phthisical. Owing to her disease she was so much reduced in strength that it was thought doubtful if she would be able to stand the strain of pregnancy and go to term. The induction of premature labor was seriously entertained, but I concluded before resorting to this extreme measure to add one more to the many attempts which had been made to tone up her system. She was put on Maltine with Coca Wine with immediate and marked improvement, and all her symptoms and her condition of exhaustion were promptly relieved. Since she began to take the preparation she has had no other treatment, and I am convinced that the improvement is due solely to this most excellent combination."

(From the Buffalo Medical and Surgical Journal, Dec., 1894.)

Dr. SENECA D. POWELL, Professor of Clinical Surgery in the New York Post Graduate Medical School and Hospital, at a recent clinic, in speaking of the treatment of syphilis, said: "The Maltine Manufacturing Company have recently added another valuable preparation to their list, Maltine with Coca Wine. It is especially indicated in cases where the general condition is below par and a tonic without too much alcohol is needed. I have also been using it in old people who are not especially ill, but are feeble and debilitated in the afternoon. It seems to pick them up and is not followed by the usual reaction of alcoholic stimulants. You will find a fruitful field for its use in children of low vitality, who are poor starch digestors, and in convalescence from wasting diseases and exhaustive operations."

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(*From Mathews' Medical Quarterly, Jan., 1895.*)

SOME OBSERVATIONS IN RECTAL SURGERY.

Read before the Tri-State Medical Society at Atlanta, Ga., Oct. 9th, 1894,

BY JOSEPH M. MATHEWS, M.D.

Professor of Surgery in the Kentucky School of Medicine, President Kentucky State Board of Health, President Louisville Surgical Society, ex-President Mississippi Valley Medical Association, etc., etc.

[ABSTRACT.]

* * * "I wish to say in this connection that these enfeebled patients who have undergone a severe operation upon the rectum often need a stimulant as well as food. This was never more clearly illustrated to me than during my treatment of case No. 1. This woman was not only greatly enfeebled and emaciated, but she was given to the morphine habit. It occurred to me that she needed special medication, and I hit upon the idea of putting her upon the preparation known as Maltine with Coca Wine, so strongly recommended by Dr. HENRY C. COE, of New York. By this combination she got not only a good food in the Maltine, but an excellent stimulant in the Coca Wine. Not only did it subserve these two purposes, but at the end of two weeks she was only taking one-fourth grain of morphine in twenty-four hours, instead of nine grains per day, which she has been taking for months."

(*From the Southern Medical Record, Oct. 1894.*)

BY DR. D. H. HOWELL.

MALTINE WITH COCA WINE is *par excellence* in the upbuilding of an overworked constitution, happily blending two restoratives, which none can gainsay. Nothing benefits the convalescent who has just emerged from one of the many forms of fever, or any disease where nutrition has been materially perverted or impaired, as much as a stable and reliable adjunct to the armamentarium of the conscientious physician who has the interest of his patients at heart.

Dr. HOWELL wrote the Maltine Manufacturing Co.: "I have used Maltine with Pepsin and Pancreatin for the last fifteen years, and I have always found it did my dyspeptic patient more good than anything else I gave. I have been using Maltine with Coca Wine personally, owing to a recent severe illness, and I am perfectly delighted with it."

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(*From the New York Medical Journal Nov. 3d, 1894.*)

MALTOSE *versus* GLUCOSE. BY R. G. ECCLES, M.D., BROOKLYN.

[ABSTRACT.]

The physiological reasons for my recently published objections to glucose as a food were, I thought, so well understood by educated men that I did not attempt at that time to amplify them. I was surprised, however, to learn that a number of my acquaintances had got the impression that my reasons given for its condemnation might apply also against prepared foods for infants and invalids and the various malt preparations on the market. It thus became evident that in the minds of even medical men there was still considerable confusion concerning settled points in the physiological chemistry of starch digestion. The misunderstanding of this subject is likely to lead to results fraught with danger to their patients, for it appears that a number of physicians hold to the old notion that the ptyalin of the saliva converts starch into grape sugar, glucose, or dextrose. The error was refuted almost half a century ago, but periodically it is found to crop out in medical literature or enter as a factor into medical polemics.

* * * The first act of digestion in the human body is that of the enzyme of the saliva upon starch, the product of which we see in maltose and not in dextrose. The importance of this fact will be made clear when we come to consider the successive steps in the assimilation of food. The physiological balance of our bodies can only be properly maintained by the thorough mastication of our food, as much because of this fact as for any reason hitherto assigned. Whoever fails to impregnate what he eats with saliva and its ptyalin is courting dyspepsia by hindering other subsequent acts of digestion. One of the gravest mistakes we have made in the past has been in supposing that the stomach only had to deal with proteids—that within it only albumin, casein, gluten, and the like were disposed of. The fact is, that the very first important act performed in the stomach, is the digesting of starch. * * * Starch-digesting has to be the first task of the stomach. Following it comes proteid digestion. Digestion is both an alternating and a simultaneous process, and the alternations are not as few as we had supposed. When it was discovered that ptyalin action was arrested by hydrochloric acid, the assumption hastily made was that it had no very important place to fill. We supposed that the conversion of the trifling amount of starch during

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the act of mastication was all the duty it performed. Believing that gastric digestion began as soon as our food entered our stomachs, and likewise assuming that the hydrochloric acid came at once and destroyed the saliva enzyme, there was no alternative but to believe that Nature had made a gigantic mistake in supplying the mouth with a special ferment of this kind. Ptyalin never was intended by Nature to do its digesting in the mouth. It works with vastly greater vigor in a neutral than in an alkaline medium. As found in the mouth it is alkaline. On food entering the stomach, the flow of acid gastric juice slowly neutralizes the ptyalin. * * * Its power is exerted with steady but certain acceleration up to the point that acid and alkali balance, when retardation slowly sets in. Not only is the ptyalin a necessary agent in digestion, but the alkalinity of the saliva is equally necessary and its function a useful one. To it we owe the fact discovered by Velden, that it takes the stomach three quarters of an hour after the ingestion of food to reach the point where free acid appears. * * * There is about half an hour and sometimes more time given up to starch digestion by the stomach before it can fairly begin the production of peptones. Americans, more than any other people on the earth, are given to "bolting" their food, and as a consequence dyspepsia is a national disease. The ptyalin does not get mixed with the food. The starch is not digested from around the gluten. The pepsin can not do its work, and disease is the consequence. This is the reason why diastase plays so important a part in therapeutics, in spite of the fact that from the old standpoint such treatment was scoffed at by the knowing ones as unscientific. The fact, as it now appears by the very latest developments of physiological chemistry, is emphatically in favor of just this line of treatment.

To those who, from force of habit, haste, or bad teeth, fail in fully masticating their food and thoroughly impregnating it with their saliva, no safer course could be pursued than to take with their meals a tablespoonful of a good active malt preparation. To such as fail to secrete sufficient ptyalin, because of an atrophied condition of the supplying glands brought on by years of past neglect in the particular here referred to, it would almost seem to be an imperative necessity that they follow this advice if they wish their bodies to be properly nourished. Such treatment helps the gastric juice to do its duty far more effectively than by giving pepsin. * * *

When the stomach completes its task the ferments of the pancreas are called into use. There are four of them. The amylopsin takes the place

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of the ptyalin and digests starch, the trypsin takes the place of the pepsin and digests albuminoids, the steapsin splits up the fats and oils, and an unnamed ferment manifests a curdling power on milk. The product of the digestion of amylopsin is also maltose. From the mouth to the duodenum no trace of the production of dextrose is apparent. Why is this so? Neither maltose nor cane sugar can be assimilated as such. It is only as dextrose or levulose that they are capable of entering the blood. * * *

Who can say how much of the anæmia, headaches, chorea, and other ailments of school children is due to the eating of glucose candy? Who can tell how many cases of incipient diabetes are developed by the use of inverted sugar? With pure sucrose and maltose, absorption can only occur in the way and at the places Nature has appointed for such a duty. The whole mucous membrane of the small intestines produces an enzyme that has the power of converting maltose into dextrose and cane sugar into levulose and dextrose. Imperfectly masticated food that has not become sufficiently impregnated with ptyalin is in the same manner likely to sour. A dose of bicarbonate of sodium may bring a momentary relief, but is pretty sure to be followed by a speedy recurrence of the evil. The proper remedy to give where such a tendency is known to exist is a dose of diastase to perfect and hasten digestion. This enzyme is best administered in a thick malt extract, where it is found sufficiently concentrated to be of actual worth.

When the writer had definitely settled upon writing this paper it was resolved that the investigation of the point here raised was important. What would be the use of advocating the advantages of a malt extract to overcome certain evils when the presence of glucose in that very extract would augment the evils sought to be overcome? The only manufactory in this part of the country is one having the reputation of supplying the most active diastatic preparation on the market.

I visited Yonkers, went to the extensive works of the Maltine Company, and the chemist took particular pains to show and explain their various processes. He showed me the barley, wheat, and oats used, the different preparations that they make, and the machinery employed. I examined their vacuum pans, their malt mills, their great stock of coca leaves for making their Maltine with Coca Wine, their agitators, and their bottling machines. He showed me where they assayed the finished product to determine its diastatic value before sending it out.

* * * The chemist told me that he had lately succeeded in shortening one part of his work three quarters of an hour, and so adding to

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the diastatic value of Maltine, high as it was before. He pointed out what was already a familiar fact to me, the great value of Maltine as a nutrient, independent of its diastatic power. Practical clinical experience of its value is abundant. It contains not only the maltose from the digestion of its starch, but the albuminoids of wheat, oats, and barley besides. Chemical analysis places it in the front rank of digestive agents, and a most careful examination of its composition fails to reveal the presence of glucose.

(*From the Medical and Surgical Reporter, Dec. 22, 1894.*)

Dr. CHARLES HENRY BROWN, of New York, editor of the *Journal of Nervous and Mental Disease*, says: "Where Maltine with Coca Wine has served me best has been in cases of neurasthenia from any causes whatever. It certainly serves as a most excellent sustainer and bracer. Besides these two most necessary qualities, we are forced to believe in another in this combination, and that is the composing sedative or soothing quality which makes it a most valuable therapeutic desideratum. It does not seem to me that this sedative action depends entirely upon the coca or coca in combination with the wine. There is a conviction in my mind that Maltine plays a very leading sedative part in this triple alliance."

(*From the National Hospital Gazette.*)

DIASTASIC THERAPY.

One of the most frequent forms of debility is that including a deficient secretion of digestive ferments and more particularly of the starch-converting ferment. In these cases it is not sufficient to treat the patient for the primary cause of the debility alone, but the distressing symptoms must also be looked after at the same time and the use of some preparation rich in diastase will frequently not only give temporary relief by supplying the missing ferment, but be of great systemic value by causing the assimilation of needed nutriment. Since Coca Wine is frequently indicated in such cases it would seem that the combination of Coca Wine with Maltine should prove of much therapeutic value.

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(From the Southern Practitioner, March, 1895.)

DR. DEERING J. ROBERTS, EDITOR.

Dr. EDWARD C. MANN, the well known specialist in nervous and mental diseases and author of the "Medical Jurisprudence of Insanity," which was lately so highly reviewed in the Journal of the American Medical Association, has for some time been using Maltine with Coca Wine in his private hospital, 305 West 86th Street, New York, for nervous and mental diseases, and reports most gratifying results from its use in cases where the use of coca is indicated. A gentleman of his high professional standing could not well afford to use anything unless fully satisfied of its reliability and real merit. From repeated trial we can fully endorse his statement in regard to Maltine with Coca Wine.

(From the Medical World, Feb., 1895.)

Dr. H. MARION-SIMS is using Maltine with Coca Wine in his hospital and private practice, and finds it especially valuable in women who are debilitated from any cause whatsoever. He is also using it advantageously following abdominal section and other surgical operations.

(From the Cincinnati Lancet-Clinic, Jan. 26th, 1895.)

Dr. C. E. QUIMBY is using Maltine with Coca Wine in the New York Hospital for Consumptives in cases needing Coca. In the treatment of phthisis it is advisable to avoid over-stimulation and the consequent reaction, and he prefers a preparation like this which does not contain too high a percentage of alcohol.

(From the Charlotte Medical Journal, March, 1895.)

Dr. TRUMBULL W. CLEVELAND, Instructor in Gynecology at the New York University Medical College, has been using Maltine with Coca Wine in conditions of depression following la grippe, with marked benefit to the patient. He has also found it mitigates some of the depressing symptoms of advanced phthisis, and finds it relieves many of the nervous phenomena that accompany certain uterine complaints.

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(*From the Woman's Medical Journal, March, 1895.*)

VALUABLE FOR ANÆMIA.

Dr. D. H. WALKER has been using Maltine with Coca Wine at Dr. W. GILL WYLIE'S "Samaratin" Hospital as a nutritive tonic in women following operations, and in anemic conditions, with satisfactory results. Dr. WALKER also uses in his private practice Maltine with cod-liver oil in preference to all other preparations of cod-liver oil. He finds that it is much more readily assimilated than plain oil or emulsions and he considers it the best preparation of oil on the market.

(*From the American Homeopathist, Jan. 1st, 1895.*)

A well-known New York physician says he has been using Maltine with Coca Wine, instead of the ordinary Coca Wines, with members of the dramatic profession and vocalists. Coca is a tensor of the vocal chords and arrests fatigue. The combination of Maltine with Coca Wine is of exceptional value, as Maltine is a digestive agent and food, and acts as a preventive to debility and exhaustion. Players or vocalists who are in a condition of nervous exhaustion from any cause, or who have poor digestion and must, in spite of these obstacles, sustain prolonged effort, will find that this combination is invaluable, and that it will prove a perfect and harmless substitute for highly alcoholic beverages.

(*From the Medical Record, Oct. 21st, 1893.*)

The Medical Record of Oct. 21st, 1893, contained an article by the distinguished authority on Dermatology, H. RADCLIFFE CROCKER, M. D., F. R. C. P., London, Physician for diseases of the Skin to University College Hospital, London, in which he uses the following language :

"In the urticaria of children in nearly all cases, gastro-intestinal catarrh is the real factor to be dealt with, and a rigid dietary forbidding all sugar and starch foods, except with Maltine, is a prime necessity, while alkalies, bismuth and a protection against chills are the other indications."

Our purpose in presenting this quotation here is to call attention to the value of Maltine in the treatment of duodenal indigestion and the preparation of foods for ready assimilation ; also to the fact that patients who do not like to take Maltine Plain for any length of time will find Maltine with Coca Wine more to their taste. It contains the diastatic principle to an extent sufficient to convert undigested starchy food into an assimilable condition.

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(From the Medical Century, March 1st, 1895.)

Dr. JOHN L. MOFFATT, attending physician to the Brooklyn Homeopathic Hospital, has been using ever since its introduction, Maltine with Coca Wine in preference to all other combinations of coca, and finds it an especially valuable preparation for occasions of unusual tax upon the patient's strength. He has also found it a safe adjuvant in endeavoring to break up the alcohol, morphine and tobacco habits.

(From the Chicago Clinique, Dec., 1894.)

Dr. J. GRAMMER, Vice-President of the Virginia Medical Society, writes: "I gave Maltine with Coca Wine to a young lady who had been suffering for three years with 'Nervous Dyspepsia,' and it relieved her more than any other thing she has ever taken."

1127 ARCH ST.

PHILADELPHIA, PA., Sept. 29th, 1894.

THE MALTINE MFG. CO.,

NEW YORK CITY, N. Y.

GENTLEMEN:—Your new preparation, "MALTINE WITH COCA WINE," is very efficacious. I congratulate you on the production of a preparation that is very pleasant and acceptable to the taste.

I have prescribed it quite largely in different cases. A patient in New York City, suffering from brain and general physical fatigue, is now taking it with most excellent results. It is most certainly a good digestive, brain and general tonic, possessing in addition such secondary sedative effect as to render it exceedingly valuable in properly selected cases.

I have been using your different preparations for many years, and I can state that I have never used any of them without getting the results looked for.

Yours very truly,

THOMAS HAY, M. D.

MALTINE WITH COCA WINE.

77 WEST 45th St.

NEW YORK, Sept. 24th, 1894.

THE MALTINE MFG. CO.

DEAR SIRs :—I congratulate you upon your success in adding to your valuable preparations the new one, "MALTINE WITH COCA WINE." I like it very much. I am surprised that you could make such a palatable combination. You know by this time my strong faith in *nutrients*. I am very glad indeed to add this one, which I am prescribing frequently. I had occasion yesterday to recommend it to the representative of a large bicycle firm as the best nutritive tonic to sustain waste in long races.

Again you will place the profession under deep obligation and I sincerely hope they will appreciate your efforts. Wishing you deserved success, I remain,

Sincerely yours,

F. G. WELCH, M. D.

23 BEEKMAN PLACE,

NEW YORK, Oct. 1st, 1894.

THE MALTINE MFG. CO. OF NEW YORK.

MY DEAR SIRs :—In response to your inquiry as to how I was pleased with your latest preparation of Maltine, viz.: "MALTINE WITH COCA WINE," I most readily answer—greatly. It is pleasant to the taste and borne by the most susceptible stomachs, both of which points are almost a *sine qua non* in the employment of this class of remedial agents.

As to the results attending its use, I have only to speak in terms of unqualified praise. Impairment of digestion, with malnutrition of the ingesta, and consequent debility of the system, is one of the most frequent of the diseases of modern life, and I have found very generally marked benefit from the exhibition of your "MALTINE WITH COCA WINE" in such cases. It is to be remembered that the major part of our meals does not consist of meat, but rather of cereals and farinaceous and amylaceous foods, and it is in the digestion of these that Maltine, by virtue of its amylolytic power, is so efficient. Hence undoubtedly its superior value, for it is now established that Pepsin is essentially prateolytic, and consequently assists in the digestion of only a minor part of our food.

I am, very truly yours,

I. I. HIGGINS, A. M., M. D.

The Maltine Infant Feeding Process.

RECIPE FOR A RELIABLE INFANT FOOD.*

Beat one heaping teaspoonful of flour with half a medium sized coffee-cup ($\frac{1}{4}$ pint) cold water until perfectly free from lumps. Add this to one and a half cups ($\frac{3}{4}$ pint) boiling water in the inner vessel of a double boiler; stir well, cover, and cook for ten minutes by keeping the water boiling in the outside vessel.

Take out the inner vessel and set on table; add at once one and a half cups ($\frac{3}{4}$ pint) cold water, then mix in a scant half teaspoonful Maltine Plain and stir thoroughly with the same teaspoon, cover and let stand fifteen minutes. Then put the inner vessel back into the **BOILING** water in the outer vessel and cook fifteen minutes. Strain and keep well covered in a cool place.

In case of diarrhoea, use two cups of boiling water instead of one and a half, cool off with one cup of cold water instead of one and a half, and allow to stand three minutes instead of fifteen.

This food should be mixed with fresh or Pasteurized milk in equal proportions unless otherwise directed by the physician. It should be prepared **DAILY** and the instructions must be **STRICTLY** followed, otherwise the Maltine may not properly prepare the flour for the stomach of the infant.

Fine barley flour may be substituted for wheat flour if advised by the physician.

This recipe is easily carried out, if a double boiler is not convenient, use a tin cup inside a teakettle or stew pan.

(*From Food, November, 1894.*)

A CONVENIENT DOMESTIC PROCESS FOR THE ARTIFICIAL FEEDING OF INFANTS.

[ABSTRACT.]

The article on cereals in the October number of *Babyhood* has attracted my attention on account of the valuable points in regard to the digestion of starchy foods. It is advisable, however, to call attention to one statement made by the author of the article in question, which is as follows :

"An extremely high and prolonged temperature is required to burst the starch granules, to render the food assimilable by the conversion of the starch into dextrine, which can only be done by heat or diastase, a substance found in growing grain and used in malt extracts, which explains their virtue when used in certain foods for infants and young children, an appreciable amount of force in the alimentary tract being saved."

* Physicians desiring to use this recipe can obtain copies, put up in pads, by addressing the Maltine Mfg. Co., 168 Duane Street. New York.

THE MALTINE INFANT FEEDING PROCESS.

This statement might convey the impression that starch can be transformed into diastase by the ordinary process of cooking. This, however, is not true. It is impossible to secure a sufficient degree of heat by any wet process of cooking. Starch may be boiled continuously for a week without the production of dextrine. It does not begin to dextrinate until 250 degrees F. is reached and as it is impossible to run the temperature up to above 212 degrees F. by boiling, we cannot get dextrine in this way, but simply render the starch more soluble by bursting the starch granule.

A series of elaborate and exhaustive experiments were carried on under the direction of Dr. HENRY DWIGHT CHAPIN at the Post Graduate Hospital and College to determine this matter definitely. Dr. CHAPIN held that it was necessary in most cases, especially in very young infants, not only to dilute cow's milk, but as he put it, "We still have facing us the old and difficult problem of how best to act upon the tough, leathery curds of cow's milk so as to make them most acceptable to an infant's weak digestion."

In the malting of barley two ferments are produced—diastase, which has the power to convert starch into maltose and dextrine—and peptase, which acts upon albuminoids. This fact suggests the use of Maltine, not only as an addition to milk, but for the better preparation of starchy foods in feeding infants. This idea was elaborated by Dr. CHAPIN * and has been used successfully by Dr. NATHAN OPPENHEIM and others. †

Experience has shown that the following recipe is easily carried out.—*Babyhood.* (See recipe above.)

(From the *New York Medical Journal*, July 21st, 1894.)

A SUCCESSFUL FOOD FOR INFANTS.

RECORD OF NINETY CASES.

BY NATHAN OPPENHEIM, M. D.

Attending Physician to the Children's Department of Mount Sinai Hospital Dispensary.

As isomeric preparations may be widely different in their physical effects, so an artificial food which according to chemical analysis approxi-

* Report on these investigations will be found in the "N. Y. Med. Journ." for Sept. 16, 1893.

† Dr. H. C. BRAINERD, of Cleveland, Ohio (Physician to Cleveland Orphan Asylum) has made an extensive use, during the past season of the Maltine process of preparing infants food. Thus far his results have been eminently satisfactory. He says that the method commends itself, too, especially for its economy and for the ease with which people of ordinary intelligence prepare it. He finds that Maltine in its properties is stable and of uniform standard.

THE MALTINE INFANT FEEDING PROCESS.

mates most closely to human milk may not at all nourish a child as he would be nourished at his mother's breast. This utter contempt for chemistry which we constantly see in very young children keeps alive the search for a food which will in the largest number of cases take the place of the natural milk supply which sickness or accident takes away. It goes without saying that a really perfect artificial food has not been found, and in all likelihood will not be found. The most that we may ask for is one that is easily accessible to everybody, that is cheap, easily prepared, and above all that nourishes the *majority* of children approximately as well as if they were not deprived of their natural nourishment. The final test after all is one of practical experience; and chemical analysis or any other scientific manipulation is merely one of the means to arrive at the desired end.

I am not going to consume space by rehearsing the constituents of human milk and the comparative analyses of prepared foods. Moreover, it is not necessary in this report to write about the *rationale* of a perfect food. Every book of reference can give these details. On the contrary, I wish merely to record my experience in ninety cases in both private and hospital practice with a food which seems to me to approach as nearly to the requirements as any I have as yet used. The preparation is so simple that any one—even an ordinary housemaid—with fair habits of carefulness can make it with ease and certainty. It is prepared thus.*

Of the ninety cases, seventy-seven were babies between the ages of three weeks and fourteen months. All of them were suffering with characteristic disorders of malnutrition or malassimilation—such as gastritis, enteritis, or both, “idiopathic atrophy,” diseases of the skin traceable to visceral lesions, and one case of congested and enlarged liver of five week's duration which became well with no additional treatment than dietary. Of these seventy-seven, sixty-three improved immediately and continued to thrive. Thirteen required additional treatment; and one, although fed carefully, showed no improvement. This last child was tried on a wet nurse and three other foods successively before the proper nourishment was found.

The other thirteen cases were children over fourteen months and under twenty-six months of age. They were suffering from various diseases associated with malassimilation caused by or coincident with the primary disease. All of them with varying spaces of time took kindly to this food and thrived on it. Among them are the following two, which are characteristic enough to bear recording.

* Here followed the Maltine Infant Feeding recipe given elsewhere.

THE MALTINE INFANT FEEDING PROCESS.

Case 1.—J. R., aged nineteen months, suffering from acute meningitis. For the first two days the patient was unable to retain anything on the stomach. Then, after being made quiet with opium, he retained this food without interruption up to the time of recovery.

Case 2.—O. S., aged sixteen months, suffering from prolapse of rectum following acute enteritis. After the lower bowel had been washed out with a solution of boric acid, the patient recovered on no additional treatment outside of this food.

DR. F. SPENCER HALSEY, of New York, describes in the *New York Medical Times* of September, 1894, under the caption "A Suggestion in Infant Feeding," a method of using Maltine in the indigestion of infants by adding Maltine to the milk, a half teaspoonful of Maltine to the nursing bottle of milk. His conclusions were as follows: "This method of preparing milk I have used in a number of cases and with marked success. It is undoubtedly a fact, although not generally known, that Maltine contains some digestive principles other than diastase, for this ferment acts on starch, and has little or no influence on albuminoids, and it is evident that the above-mentioned result was largely due to the peptase, which is a bi-product with diastase, and is liberated in the malting process under the same conditions. In feeding infants by this process it is, of course, essential that pure, fresh milk be used. The processes of sterilization and Pasteurization destroy noxious germs, but they do not alter the physical characteristics of the tough curds of cows's milk so as to render it similar to human milk; but this process does, and makes it more readily assimilable by the weakened or diseased digestive organs."

DR. EUNICE D. KINNEY, attending physician to the Suffolk Dispensary, Boston, contributes an article to the *Memphis Medical Monthly*, of September, 1894, entitled "Clinical Reports of the Nutritive Effects of Maltine in Infant Feeding," in which she writes of her use of Maltine, added to the infant's milk, giving reports of cases, in all of which the infants gained in weight and improved in every respect.

DR. D. W. SMOUSE, of Des Moines, Iowa, in the *Southern Practitioner*, of September, 1894, gives an account of his use of Maltine in infant feeding. DR. SMOUSE used the Maltine infant feeding process (recipe given above) in a number of cases, and reported uniformly favorable results.

Maltine in Bread Making.

MALTINE BREAD.—According to a writer in *Food* (April, 1894), some experiments in bread making, the object being to find a method which would produce a bread which should have a larger percentage of soluble matter than by the ordinary process, have been conducted by Mr. C. VON EGLOFFSTEIN, of Yonkers, N. Y.

Ordinary bread made with flour, milk and yeast was used, and then bread made in exactly the same way, except that two teaspoonfuls of Maltine were used to each pound of flour. The loaves so made were baked in an oven at about 300° F., which is the ordinary baking temperature, then dried and powdered, and water at the temperature of 100° F. added. At the end of an hour the matter in solution was separated by filtering and washing, when analysis gave the following results :

Ordinary bread, soluble matter, 15 per cent.

Bread, Maltine added, soluble matter, 40 per cent.

In the next experiment the loaves were sliced and put into the oven until toasted. The results were :

Ordinary bread, toasted, soluble matter, 15.80 per cent.

Bread, with Maltine added, toasted, soluble matter, 39.00 per cent.

In toasting ordinary bread a temperature of 360° is required to brown it, whereas in Maltine bread 300° is all that is needed. This explains why toast made from Maltine bread is superior for the table to that made from ordinary bread, as the temperature of 360° is sufficient to scorch the surface of the slice before the inner layers are affected, and the result is that toast as usually served is burnt on the surface and underdone inside.

Maltine bread is more spongy and lighter than ordinary bread, as the Maltine added is a food for the yeast, therefore, the amount of carbonic acid gas set free is increased. It is also more palatable, or, as the bakers would say, more nutty. It also retains its moisture longer, on account of the hygroscopic properties of the maltose.

On account of the difficulty children have in digesting starch, it will be found of great service to take the toast made from Maltine bread, powder and mix with hot water, boil a few minutes, strain and mix with milk. It should prove an ideal food for infants.

Not only can Maltine be used to advantage in making baker's bread, but in the domestic kitchen it can be employed in making bread and biscuit of all kinds, as well as cake and pastry. It is only necessary to put two teaspoonfuls of Maltine Plain to each pound of flour or meal used.—*N. Y. Med. Times.*

Maltine Preparations

AND THEIR FORMULÆ.

Maltine Plain.

A pure extract of malted barley, wheat and oats, without any medication.
Indicated in General Debility and Malnutrition. It is invaluable as a Galactagogue and Infants' Food, and will be found an excellent Vehicle.

Maltine with Coca Wine. *Each Fluid Ounce Contains*

The Active Principles of 30 grains assayed Huanaco Coca Leaves.
Indicated in Nervous Depression, Muscular and Mental Exhaustion, Malnutrition and Non-assimilation.

Maltine with Cod Liver Oil.

By the vacuum process rancidity is prevented, and the odor and taste of the oil are removed.

Consists of
Best Norwegian Cod Liver Oil, . . . 30 per cent. by Vol.
Maltine, . . . 70 per cent. by Vol.

Indicated in all Pulmonary Affections and Wasting Diseases.

Maltine with Cascara Sagrada.

Each Fluid Ounce Contains

The Extract of 60 grains Cascara Sagrada.

Indicated in Constipation, Hemorrhoids, Dyspepsia, etc.

Maltine with Pepsin and Pancreatin.

Each Fluid Ounce Contains

Pepsin equivalent to . . . 40 grains Sacch. Pepsin, U. S. P.
Pancreatin, . . . 15 grains.

Indicated in Dyspepsia, Cholera Infantum, Chronic Diarrhoea, and all diseases resulting from imperfect nutrition.

Maltine with Hypophosphites.

Each Fluid Ounce Contains

Hypophosphite Lime, . . . 3 grains.
Hypophosphite Soda, . . . 3 grains.
Hypophosphite Iron, . . . 2 grains.

Indicated in Pulmonary Affections, Rickets, Deficient Ossification, and General Debility.

Malto-Yerbine.

Each Fluid Ounce Contains

The Active Principle of 30 grains Verba Santa.

Indicated in Ordinary Coughs and Colds, Bronchitis, Irritation of the Mucous Membrane, and Difficult Expectoration.

Maltine Ferrated.

Each Fluid Ounce Contains

Iron Pyrophosphate, . . . 8 grains.

Indicated in Anæmia and Chlorosis, and in all cases of defective nutrition where iron is deficient in the system.

Maltine with Phos. Iron, Quinia and Strychnia.

Each Fluid Ounce Contains

Iron Pyrophosphate, . . . 4 grains.
Quinia, . . . 1 grain.
Strychnia, . . . $\frac{2}{5}$ grain.

A most efficient general and nervetonic.

Maltine with Peptones. *Each Fluid Ounce Contains*

The Nutritive Properties of 1½ oz. Beef.

The most powerful reconstructive prepared.

Indicated in Gastric Disorders and Intestinal Lesions, Convalescence from Fevers, and all Wasting Diseases.

IMPORTANT SUGGESTIONS.

MALTINE preparations may be taken with water, milk, beer, ale, porter, wine, soda, or mineral water.

The ordinary dose of all, with the exception of Maltine with Cascara Sagrada, Maltine with Coca Wine and Malto-Yerbine, is a dessert to a tablespoonful, and the effect will be greatly enhanced if taken during the progress of the regular meals, thus securing the full benefit of the diastase. If, for any reason, it cannot be conveniently taken at such times, it should be taken immediately after eating.

Maltine with Cascara Sagrada should be taken in doses of a teaspoonful or more, as may be required. Malto-Yerbine, being an expectorant, should be taken frequently, in such doses as will best afford relief. Maltine with Coca Wine should be taken in doses of a small wineglassful during meals and whenever the necessity of a stimulant is apparent.

The formula and dose of each preparation will be found on the label of the bottle.

THE MALTINE MANUFACTURING COMPANY,

168 Duane Street, New York.

